

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Please amend claim 57, as follows:

Listing of Claims:

Claims 1-26. (Cancelled)

1 27. (Previously Presented) A method in a cooking apparatus, comprising:

2 storing a plurality of aroma sources in said cooking apparatus;

3 making a selection of a cooking menu for cooking food;

4 selecting an aroma corresponding to said food; and

5 generating said aroma by mixing at least two aroma sources selected from said plurality of

6 aroma sources stored in said cooking apparatus, said aroma not being produced by said food itself

7 to be cooked.

1 28. (Previously Presented) The method of claim 27, further comprising diffusing said aroma

2 before said food is cooked.

1 29. (Previously Presented) The method of claim 28, further comprising terminating the

2 diffusion of said aroma when said food is cooked.

1 30. (Previously Presented) The method of claim 27, further comprising diffusing said aroma
2 after said food has been cooked.

1 31. (Previously Presented) The method of claim 30, wherein said aroma removes a food
2 aroma produced from the food cooked.

1 32. (Previously Presented) The method of claim 27, further comprising diffusing said aroma
2 intermittently while said food is being cooked.

1 33. (Previously Presented) The method of claim 27, wherein the step of generating comprises
2 selecting aroma sources from said plurality of aroma sources and mixing the selected aroma sources
3 to generate said aroma.

1 34. (Previously Presented) The method of claim 27, further comprising:
2 providing a main body having a cooking chamber and a parts chamber;
3 providing an aroma storage unit in said parts chamber;
4 providing a first passageway from said aroma storage unit to an outside of said main body;
5 and
6 releasing said aroma through said first passageway.

1 35. (Previously Presented) The method of claim 34, further comprising:

2 providing a second passageway from said aroma storage unit to said cooking chamber; and

3 releasing said aroma through said second passageway.

1 36. (Previously Presented) A method in a cooking apparatus, comprising:

2 providing a cooking apparatus with an aroma generating unit;

3 producing an aroma in said aroma generating unit;

4 controlling a movement of a piston disposed within said aroma generating unit, wherein said
5 piston opens one of a first nozzle and a second nozzle and closes the other; and

6 diffusing said aroma through the opened nozzle.

1 37. (Previously Presented) The method of claim 36, said step of producing comprising:

2 selecting a scent source;

3 selecting an amount of said scent source; and

4 providing said amount of said scent source to a diffuser.

1 38. (Previously Presented) The method of claim 37, said step of controlling comprising

2 moving said piston to open a first nozzle and close a second nozzle coupled to said diffuser to diffuse

3 said aroma to an inside of said cooking apparatus.

Claim 39. (Cancelled)

1 40. (Previously Presented) The method of claim 37, said controlling comprising moving said
2 piston to close a nozzle and open a second nozzle coupled to said diffuser to diffuse said first aroma
3 to an outside of said cooking apparatus.

1 41. (Previously Presented) The method of claim 36, said producing comprising selecting a
2 cooking menu and selecting said aroma corresponding to the selected cooking menu.

1 42. (Previously Presented) The method of claim 36, further comprising deodorizing said
2 aroma.

1 43. (Previously Presented) The method of claim 42, said deodorizing comprising:
2 producing another aroma in the aroma generating unit; and
3 diffusing said another aroma for a predetermined time.

1 44. (Previously Presented) The method of claim 43, said producing said another aroma
2 comprising:
3 selecting another scent source;
4 selecting an amount of said another scent source; and
5 providing said amount of said another scent source to a diffuser.

1 45. (Previously Presented) The method of claim 43, said diffusing said another aroma
2 comprising opening a first nozzle to diffuse said another aroma to an inside of said cooking
3 apparatus.

1 46. (Previously Presented) The method of claim 45, said diffusing said another aroma further
2 comprising moving said piston to open said first nozzle and close a second nozzle.

1 47. (Previously Presented) The method of claim 43, said diffusing said another aroma
2 comprising opening a second nozzle to diffuse said another aroma to an outside of said cooking
3 apparatus.

1 48. (Previously Presented) The method of claim 47, said diffusing said another aroma further
2 comprising moving said piston to close said first nozzle and open said second nozzle.

1 49. (Previously Presented) The method of claim 43, said diffusing said another aroma
2 comprising opening a third nozzle to diffuse said another aroma.

1 50. (Previously Presented) The method of claim 49, said diffusing said another aroma further
2 comprising rotating said third nozzle.

1 51. (Previously Presented) The method of claim 42, said deodorizing comprising:

2 blowing said aroma toward a filter; and
3 filtering off said aroma with said filter.

1 52. (Previously Presented) A method of providing a scent from a cooking apparatus,
2 comprising:

3 storing a plurality of scent sources in a reservoir;
4 selecting a cooking menu;
5 controlling an aroma generator according to said cooking menu to select an aroma
6 corresponding to said cooking menu and produce said aroma by mixing at least two scent sources
7 among the stored plurality of scent sources; and
8 diffusing said aroma for a predetermined time.

1 53. (Previously Presented) The method of claim 52, said step of controlling comprising:
2 selecting at least two scent sources among the stored plurality of scent sources;
3 selecting an amount of each of said at least two scent sources; and
4 transferring the selected amount of said at least two scent sources from said reservoir to a
5 diffuser disposed in said aroma generator.

1 54. (Previously Presented) The method of claim 52, said step of diffusing comprising:
2 controlling a first nozzle to diffuse said aroma to an inside of said cooking apparatus; and
3 controlling a second nozzle to diffuse said aroma to an outside of said cooking apparatus.

1 55. (Previously Presented) The method of claim 54, wherein said controlling said first nozzle
2 and controlling said second nozzle are performed by moving a piston to open one of a first nozzle
3 and a second nozzle and close the other nozzle.

1 56. (Previously Presented) The method of claim 52, further comprising deodorizing said
2 aroma.

1 57. (Currently Amended) The method of claim 56, said deodorizing comprising:
2 controlling said aroma generator to produce [[a]] another aroma; and
3 diffusing said another aroma for a predetermined time.

1 58. (Previously Presented) The method of claim 57, said controlling said aroma generator
2 comprising:
3 selecting at least one another scent source among the stored plurality of scent sources in
4 response to said aroma;
5 selecting an amount of said another scent source in response to the amount of said aroma;
6 and
7 transferring the selected amount of said another scent source from said reservoir to a diffuser.

1 59. (Previously Presented) The method of claim 58, said transferring comprising controlling

2 a valve of said reservoir.

1 60. (Previously Presented) The method of claim 57, said diffusing comprising:
2 controlling a first nozzle to diffuse said another aroma to an inside of said cooking apparatus;
3 and
4 controlling a second nozzle to diffuse said another aroma to an outside of said cooking
5 apparatus.

1 61. (Previously Presented) The method of claim 60, wherein said controlling said first nozzle
2 and controlling said second nozzle are performed by moving a piston to open one of a first nozzle
3 and a second nozzle and close the other nozzle.